

Breville

Aroma Style Electronic

Brews fresh, hot coffee in minutes

Instructions for use
Includes recipes



Model BCM600

	Page
Breville recommends safety first	4
Know your Breville Aroma Style Coffee Maker	5
Operating your Breville Aroma Style Coffee Maker	6
Care and cleaning	9
Handy hints	10
Recipes	R2

Congratulations

on the purchase of your new Breville Aroma Style Electronic Coffee Maker

We at Breville are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer foremost in mind. In addition, we ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions:

Important safeguards for your Breville Aroma Style Electronic Coffee Maker

- Carefully read all instructions before operating and save for future reference.
- Do not place the coffee maker near the edge of a bench or table during operation. Ensure the surface is level, clean and free of water.
- Remove any promotional stickers before using the coffee maker for the first time.
- Do not place the coffee maker on or near a hot gas or electric burner, or where it could touch a heated oven. Place coffee maker at least 20cm away from walls and curtains.
- Use only the carafe provided, do not substitute with any other carafe.
- Use the carafe on the coffee maker's hot plate only. Do not place the carafe on a heated stove top or in a microwave oven.
- Do not use on metal surfaces, for example, a sink drain board.
- To protect against electric shock, do not immerse cord, plug or coffee maker body in water or any other liquid.
- Do not move the coffee maker whilst in operation or when hot.
- Do not open the water tank lid during the brewing cycle as hot steam could cause injury.
- Do not touch hot surfaces.
- Do not leave the appliance unattended when in use.
- Always press the 'On/Off' button to off, then switch off at the power outlet and unplug if the appliance is to be left unattended, if not in use and before cleaning.
- Keep the appliance clean. Follow the cleaning instructions provided in this book.

Important safeguards for all electrical appliances

- Unwind the cord fully before use.
- Do not let the cord hang over the edge of a table or counter, touch hot surfaces, or become knotted.
- This appliance is not intended for use by young children or infirm persons without supervision.
- Young children should be supervised to ensure that they do not play with the appliance.
- It is recommended to inspect the appliance regularly. Do not use the appliance if power supply cord, plug, or appliance becomes damaged in any way. Return the entire appliance to the nearest authorised Breville Service Centre for examination and/or repair.
- Any maintenance other than cleaning should be performed at an authorised Breville Service Centre.
- This appliance is for household use only. Do not use this appliance for other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors.
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.



Operating your Breville Aroma Style Coffee Maker

Before first use

Before brewing your coffee for the very first time, clean the Aroma Style Electronic Coffee Maker thoroughly as follows:

1. Lift the water tank lid and fill the water tank with cold water to the maximum mark.
2. Insert plug into a 230/240V power outlet and then switch on at the outlet.
3. Ensure the filter holder is firmly positioned into place. Close the water tank lid.
4. Position the empty carafe, with the lid on, onto the hot plate and switch the Coffee Maker on. The light above the on/off button will illuminate and the water will start to drip through.
5. When the water has dripped through, press the on/off button to switch the Coffee Maker off. Remove the carafe from the hot plate, empty and wash in hot soapy water. Rinse and dry thoroughly.

The Aroma Style Electronic Coffee Maker is now ready for use.

Permanent stainless steel mesh filter basket

This filter basket is provided to ensure optimal flavour extraction from the finely ground coffee into the brewed coffee.

The filter basket is removable and should be washed in warm, soapy water after each use, then rinsed and dried thoroughly. Replace back into the filter holder.

Disposable paper coffee filters are not necessary and should not be used with or without the permanent stainless steel mesh filter basket.

Note

Setting the clock to the time of day on the LCD

The clock does not have to be set to the time of day for the manual operation of the Coffee Maker
The clock has to be set for time of day for the automatic operation of the Coffee Maker.

Note

To set the clock to the time of day:

1. When the Coffee Maker is plugged in and switched on at the power outlet the LCD will flash 12:00 and the AM icon in the top left hand corner.
2. Press the 'HOUR' button to select the current hour time. Press and hold the 'HOUR' button to scroll through numbers quickly. When the number displayed approaches the desired setting, press and release the button to advance one digit at a time. (AM is indicated in the upper left hand corner of the clock display and PM in the lower left hand corner).
3. Press the 'MIN' button to select the current minute time. Press and hold the 'MIN' button to scroll through numbers quickly. When the number displayed approaches the desired setting, press and release the button to advance one digit at a time.

Brewing coffee - manual operation

1. Lift the water tank lid and fill the water tank with cold water. The number of cups is shown by the water level indicator. Do not exceed the maximum fill level. It is recommended not to make less than 4 cups.

There are two drip holes on the back of the water tank to prevent exceeding the capacity of the Coffee Maker. If too much water is added it will flow from these holes down the back of the Coffee Maker.

Note

2. Insert plug into a 230/240V power outlet and then switch on at the outlet.
3. Ensure the filter holder is firmly positioned into place. Insert the stainless steel mesh filter basket into the filter holder.
4. Spoon ground coffee into the stainless steel mesh filter basket. Allow approximately 1 heaped teaspoon of ground coffee for each cup of brewed coffee. Close the water tank lid.
5. Position the empty carafe, with the lid on, onto the hot plate.
6. Press the on/off button to switch the Coffee Maker on. The light above the on/off button will illuminate and the coffee will start to drip through.
7. The non-drip valve feature allows you to interrupt the brewing cycle before the entire carafe has finished filling.
8. When the brewing process ends and the water tank level indicator is on empty, there will still be hot liquid in the filter basket. Wait a few minutes for the rest of the liquid to drip through into the carafe.
9. After the coffee grounds have cooled, open the water tank lid and carefully remove the mesh filter basket by grasping the handle, and lifting straight up from the filter basket holder.
10. The hot plate will keep the coffee hot for two hours as long as the Coffee Maker is switched on.
11. Always switch the Coffee Maker off when the carafe is empty or when you no longer want to keep the coffee hot.

While the non-drip feature is a convenient way to pour a cup of coffee mid-cycle, we recommend you wait until the completion of the brew cycle, as the strength and flavour of the coffee poured mid-cycle will vary from the finished brew.

While this temporarily stops the coffee from dripping into the carafe, it does not stop the brewing cycle. After pouring a cup of coffee, the carafe should immediately be returned to the hot plate for completion of the brewing cycle and to prevent the filter basket from overflowing.

Note



TO AVOID THE FILTER BASKET OVERFLOWING, THE CARAFE MUST FIT SECURELY INTO THE COFFEE MAKER HOT PLATE, WITH THE LID ON AT ALL TIMES. IF NOT PROPERLY POSITIONED ON THE HOT PLATE, HOT WATER OR HOT COFFEE MAY OVERFLOW.

DO NOT OPEN THE WATER TANK LID DURING THE BREWING CYCLE AS HOT STEAM COULD CAUSE INJURY. IF WATER/COFFEE IS NOT DRIPPING FROM THE COFFEE MAKER, IMMEDIATELY PRESS THE ON/OFF BUTTON, SWITCH OFF AT THE POWER OUTLET, UNPLUG AND WAIT 10 MINUTES BEFORE OPENING THE WATER TANK LID AND CHECKING THE FILTER BASKET.

THE COFFEE MAKER BECOMES VERY HOT DURING THE BREWING CYCLE. PLEASE HANDLE WITH EXTREME CARE.

Note

If you wish to brew another carafe of coffee immediately, press the on/off button to off, switch off at the power outlet and unplug, clean the carafe and the stainless steel mesh filter basket, then follow the steps under 'Brewing coffee'.

Programming your Coffee Maker – automatic operation

- The clock has to be set to the time of day for the automatic operation of the Coffee Maker.

To set the clock to the time of day:

1. Press the 'HOUR' button to select the current hour time. Press and hold the 'HOUR' button to scroll through numbers quickly. When the number displayed approaches the desired setting, press and release the button to advance one digit at a time. (AM is indicated in the upper left hand corner of the clock display and PM in the lower left hand corner).
2. Press the 'MIN' button to select the current minute time. Press and hold the 'MIN' button to scroll through numbers quickly. When the number displayed approaches the desired setting, press and release the button to advance one digit at a time.

To select the automatic operation:

1. Press the 'PROGRAM' button. The word PROGRAM will appear on the LCD to indicate an auto brew time is being selected.
2. Select the time you want coffee to start brewing by using the 'HOUR' button, then the 'MIN' button, following the same instructions for setting the clock.

After selecting the auto brew start time, the program indicator will automatically stop flashing after a few seconds and the display will return to the current time.

Note

3. To confirm your auto brew start time, simply press the 'PROGRAM' button and the pre-set time will be displayed for a few seconds on the LCD. The PROGRAM indicator will continue to flash while confirming the pre-set auto brew time. It will automatically return to the current time after a few seconds.
4. After setting the auto brew start time, prepare coffee following the directions in 'Brewing coffee' Steps 1-7
5. Press the 'AUTO ON' button. The green auto on light will illuminate and the word AUTO will be displayed in the upper right hand corner of the LCD.
6. Your Coffee Maker will automatically begin brewing at the pre-set time. When the brew cycle begins, on the LCD the 'AUTO' icon will disappear and the 'ON' icon will be displayed. The green auto on light will go out and the red on light will come on to indicate the Coffee Maker is in operation.
7. To re-set the auto brew time for the same pre-set time for the next day, simply press the 'AUTO ON' button. The green auto on light will illuminate and the word AUTO will again be displayed in the upper right hand corner of the LCD.

Brewing tea

The Coffee Maker can be used for brewing tea if desired. Simply place 4-6 teabags or teaspoons of tea in the stainless steel mesh filter basket and follow the same procedure as for brewing coffee.

It is advisable to thoroughly clean out the coffee residue in the stainless steel mesh filter basket and filter basket holder before brewing tea and vice versa.

Cleaning

Before cleaning ensure that the on/off button is in the off position. Switch off at the power outlet, unplug the power cord and allow the Coffee Maker to cool.

Open the water tank lid and remove the stainless steel mesh filter basket. The stainless steel mesh filter basket, filter basket holder and carafe can be washed in hot soapy water then rinsed and dried thoroughly.

The outer housing can be cleaned with a soft, damp cloth (do not use abrasive agents or cloths which can damage the surface). The warming plate can be wiped with a clean damp cloth when necessary.

Do not try to clean the inside of the water chamber with a cloth, this will leave a residue of lint and may clog your Coffee Maker. Just rinse with cold water periodically.

Note

Removal of mineral deposits

Mineral deposits from hard water can build up in the water tank and internal tubes. If these deposits are not removed, the brew time will be extended.

To remove mineral deposits

1. Fill the water tank to the maximum mark with $\frac{2}{3}$ cold tap water and $\frac{1}{3}$ white vinegar.
2. Ensure the filter holder is firmly positioned into place. Close the water tank lid.
3. Position the carafe, with the lid on, on the hot plate and switch the Coffee Maker on. Allow the mixture to drip through the machine until the cycle is complete.
4. Once the cycle is complete empty the carafe and refill the water tank with water. Place the carafe back into position on the hot plate.
5. Switch the Coffee Maker on and allow the fresh water to drip through. Once the cycle is complete, switch the machine off and empty the carafe. Mineral deposits will have been removed from the water tank and internal pipes.

Storage

- Press the on/off button to off, switch off at the power outlet and unplug.
- Ensure all water has been removed from the Coffee Maker.
- Wash the mesh filter basket, carafe and lid in warm, soapy water, rinse and dry thoroughly.
- Replace all parts back into position in the Coffee Maker and close the water tank lid.
- Store upright on the bench top or in a cupboard.



DO NOT IMMERSE THE DRIP FILTER COFFEE MAKER BODY IN WATER OR ANY OTHER LIQUID.

- Coffee strength and flavour is an individual preference. It is suggested that you experiment with different brands, flavours and amounts of coffee.
- Always use finely ground coffee for drip filter coffee makers. If the coffee is too coarse the water will pass rapidly through the Coffee Maker resulting in poor extraction of coffee flavour.
- To maintain coffee freshness, store opened packets of coffee in an air tight container in a cool dark place.
- Brewed coffee can be kept hot for an indefinite period of time, however the flavour of the coffee will deteriorate with time.

Breville Customer Service Centre

Australian Customers

✉ Breville Customer Service Centre
Locked Bag 2000
Botany NSW 2019
AUSTRALIA

☎ Customer Service: 1300 139 798

Fax (02) 9384 9601

Email Customer Service: askus@breville.com.au

New Zealand Customers

✉ Breville Customer Service Centre
Private Bag 94411
Greenmount
Auckland, New Zealand

☎ Customer Service: 09 271 3980

Fax 0800 288 513

Email Customer Service: askus@breville.com.au

www.breville.com.au

Breville is a registered trademark of Breville Pty. Ltd. ABN 98 000 092 928



© Copyright. Breville Pty. Ltd. 2004

Aroma Style Electronic is a trademark of Breville Pty. Ltd.

Due to continual improvements in design or otherwise, the product you purchase may differ slightly from the one illustrated in this booklet.

Model BCM600 Issue 1/04

Breville

Recipes

Delicious recipes

Includes instructions for use



These recipes can be doubled or halved depending on the number of serves required.

Note

Irish coffee

MAKES
4 **SERVES**

120ml Irish Whisky
Sugar to taste
Hot freshly brewed coffee
200ml thickened cream

1. Warm a stemmed glass or goblet under hot water.
2. Pour 30ml of Irish Whisky into each warmed glass, add sugar and pour hot coffee into the glass leaving 2cm to the rim.
3. Slowly pour the cream over the back of a teaspoon into the glass allowing the cream to float on top of the coffee.

Drink through the cream without stirring.

Café rumba

MAKES
4 **SERVES**

800ml freshly brewed and chilled coffee
4 scoops ice cream
120ml Jamaican Rum
Sugar to taste
Grated chocolate to garnish

1. Pour coffee, ice cream, rum and sugar into a Breville blender and blend until smooth.
2. Serve in a tall glass, sprinkled with chocolate.

Mexican coffee

MAKES
4 **SERVES**

120ml Kahula
Sugar to taste
Hot freshly brewed coffee
200ml whipped cream
Finely grated chocolate to garnish

1. Warm a stemmed glass or goblet under hot water.
2. Pour 30ml Kahlua into each warmed glass, add sugar and pour hot coffee into the glass leaving 2cm to the rim.
3. Spoon whipped cream onto the top of the coffee and sprinkle with chocolate.

Drink through the cream without stirring.

Iced tea

4-5 teabags
(Lemon or Earl Grey tea are delicious)
Sugar to taste
3 lemon wedges
1 cup of ice cubes

1. Clean filter basket and filter holder thoroughly before preparing iced tea
2. Place teabags, sugar and lemon wedges in the mesh filter basket.
3. Pour half a carafe of water into the water tank.
4. Place ice into the carafe and position the carafe on the hot plate. Switch Aroma Style Electronic 'on' to commence brewing.

Once tea is brewed, immediately remove carafe from the hot plate, add extra ice if desired and serve.

